

**AMENDMENTS TO THE CLAIMS**

1-15. (Canceled)

16. (Previously presented) A bakers' yeast strain characterized not only by having sufficient fermentability in both high-sugar and low-sugar bread doughs, but also by having an isobutyric acid content in dry cells of 150 ppm or less and thus showing a weak offensive taste and odor characteristic of yeast.

17. (Previously presented) The bakers' yeast strain according to claim 16, which belongs to *Saccharomyces*.

18. (Previously presented) The bakers' yeast strain according to claim 17, which is a strain of *Saccharomyces cerevisiae*.

19. (Previously presented) The bakers' yeast strain according to any one of claims 16 to 18, which is freeze-tolerant.

20. (Currently amended) The bakers' yeast strain according to claim 19, which is *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

21. (Currently amended) A bread dough prepared using the bakers' yeast strain according to any one of claims 16 to 1819.

22. (Currently amended) A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast, ~~wherein comprising making the bread dough using the bread is made using the~~ bakers' yeast strain according to any one of claims 16 to ~~18~~19.

23. (Previously presented) A bread dough prepared using *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

24. (Currently amended) A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast, ~~wherein the bread is made comprising making the bread dough~~ using *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

25. (Currently amended) A strain of *Saccharomyces cerevisiae* ~~characterized not only by being that is~~ freeze-tolerant, ~~but also by having having~~ an isobutyric acid content in dry cells of 150 ppm or less and ~~thus showing having~~ a weak offensive taste and odor characteristic of yeast.

26. (Canceled)

27. (Currently amended) A frozen bread dough characterized by having a weak offensive taste and odor characteristic of yeast, wherein the frozen bread dough is prepared using a strain of *Saccharomyces cerevisiae* ~~characterized not only by being that is~~ freeze-tolerant, ~~but also by having and has~~ an isobutyric acid content in dry cells of 150 ppm or less and ~~thus showing has~~ a weak offensive taste and odor characteristic of yeast.

28. (Canceled).

29. (Currently amended) A method for preparing a frozen bread dough characterized by having a weak offensive taste and odor characteristic of yeast, ~~wherein the frozen bread dough is prepared comprising making the bread dough~~ using a strain of *Saccharomyces cerevisiae* ~~characterized not only by being that is freeze-tolerant, but also by having and has~~ an isobutyric acid content in dry cells of 150 ppm or less and ~~thus showing has~~ a weak offensive taste and odor characteristic of yeast.

30. (Canceled).

31. (New) A bread dough prepared using the bakers' yeast strain according to claim 19.

32. (New) A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast, comprising making the bread dough using the bakers' yeast strain according to claim 19.